

# ICE AURORA CONTRACT DETENTION FACILITY ACCOUNTABILITY REPORT

Date:	30 DAY	December MONTH	2022 YEAR					
Requested by:	Alejandra Zepec NAME	Alejandra Zepeda District Operation NAME POSITION						
Transmitted by:	ICE Denver Fiel	ICE Denver Field Office Executive Review Unit						
Were electronic files sent	-7							
Yes 🗸	No 🗌							
How many people are current Number of people current FORMAL COUNTS: 2	tly cohorted/quar	•						
How many people were	most recently fo	rmally counted in	this facility?					
Number of people most re	ecently formally c	ounted in the facili	<i>ty:</i> 725					
How many people forma  Female: 72  Male: 653  Nonbinary: 0  Prefer not to say: 0		nis facility identify	as the following gender?					



How many people formally counted in this	: facility identify as transc	gender?
Number of people that identify as transge	· · ·	gender?
How many people were brought into the		<u>'</u>
		1
Number of people brought into the facility	y this week: 274	]
How many people have left the facility thi	s week?	
Number of people who left the facility this	s week: 93	
How many people and where did those w	ho left the facility go?	
Released into community: unknown		
Formally removed from the United State	es: unknown	
Moved to another facility: unknown	7	
Other : unknown	Ī	
How many people are currently being ho	used in the Annex?	
Number of people who are being housed in	n the Annex: 218	7
<i>Male:</i> 148		
Male.		
Female: 70		Total to date since
CONFIRMED COVID-19 CASES:	New Cases	3/30/2020, excluding 12/16 count:
Individuals Housed in GEO Facility:	this week :	915
ICE Detainees:		
	49	1399
ICE Employees:	0	2
GEO Employees:	0	287
<b>DOCUMENTS RECIEVED:</b>		
Daily Kitchen Opening and Closing Check	dists:	
Yes 🔽	No	
Daily Foods Production Service Records:	., 🗔	
Yes 🗸	No	
Temperature Logs:  Yes   Ves	No 🗍	
Law and Leisure Library Logs:	/VU []	
Yes 🗹	No	
Medical Staffing Update:		
Yes 🔽	No	

<sup>\*</sup>All reports concerning infectious disease are confirmed with the Tri-County Health Department and/or the Aurora Fire Department Version 1.4

#### **SUPPLEMENTAL NOTES:**

The population counts are current as of 12/28/22.

#### **Kitchen Documents:**

Opening/Closing checklists and Menus were provided. See attached documents.

#### Medical:

Johnny Choate, the Facility Administrator, provided the following update on medical staffing:

- 1 Health Service Administrator
- 1 Medical Doctor
- 2 Physicians Assistants (PA's)
- 2 Dentists
- 1 Dental Assistant
- 3 Medical Records Clerks
- 8 RN's
- 7 LPN's
- 2 Psychologists
- 1 LCSW
- 1 X-Ray Tech.
- 4 Tele-Psychiatrists

Staffing information is current as of 12/271/22.

No changes in staffing level from the previous week.

#### Temperature Checks:

Logs provided, see attached documents.

#### Law Library:

Logs are not attached to protect the personal identifying information of detainees. Usage of the law library ranged from one (1) person to nineteen (19) people at each provided opportunity. Dorms that did not use the library were either empty, new intake, on restriction, or detainees refused to use, per provided logs. Logs are current as of 12/24/22.

On 11/30/2022, Denver's Field Office Executive Review Unit told Alejandra Zepeda they would no longer be providing the names of people detained in the law libraries. Instead, the Executive Review Unit places a white box over the names.

#### COVID-19 Updates:

Per the facility, there were no new cases amongst ICE or GEO staff. They reported fortynin 2) new cases among ICE detainees and no new cases among other GEO detainees. Official COVID-19 statistics for "ICE Detainees Under COVID-19 Monitoring" were provided by ICE staff and are current as of 12/28/22. Statistics for "Total Individuals



Time: 0400 AM Time: 1600 PM Cycle 2 Date: Dec 25, 22 Sunday Comments **PM** Shift Checklist Yes No No Yes All areas secure, no evidence of theft Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea Kitchen is in good general appearance All kitchen equipment operational & clean All tools and sharps inventoried All areas secure, lights out, exits locked PRODUCTION SHEET **Menu Items** MIK Temperatures Breakfast Menu Items Temperatures Lunch Menu Items 40 27 40 Temperatures Dinner If needed Wash 150+ Rinse180+ Temperature DISH MACHINE Temperature according to manufacturer's specifications Breakfast Lunch and chemical agent used in Final Rinse SACK BAG Dinner

POT and PAN SINK	Ten	perature	Wash 110 F	Killse 1101	Oc	0
Final Rinse Temps determined by chemical agent used	В	reakfast	111	111	200	ppm
Final Ruise Temps december		Lunch	113	113	200	sppm
		Dinner	115	120	200	PPM
FREEZER and WALK-IN	Temperat	ure	Freezer 0 or below	Walk-in 35-40 F		Walk-in 35 – 40 F
		AM	38	37		38.3
Record temperatures, Freezer and Walk-ins		PM	JE	37.2		39
Record temperatures, Freezer and Walk-ins			Spice Room	Store Rm		
DRY	Temperature	45-80	Spice Room			
STORAGE		AM	42	51		
Record temperatures Dry Storage Areas		PM	108	68		
Record temperatures, Dry Storage Areas	434 *	PM	Lev			
Hot- Water Temps in sink	AM					
	115.3	120.1				
			•	Dancel		

Temperature

Supervisor (AM)

12/31/22 DATE

Signature, Cook Supervisor (PM)

Rinse 110 F

Wash 110 F

Sanitizer-200ppm

FOOD SERVICE MANAGER



	OPENING	y anu '	CLO	DIL		$\rightarrow$				-	- 4	
- 011 -2	o Saturday	į.	Time	04	016	м′)Ti	me: /9	40 P	M	Cyc	cle 2	
Date:/2-24-2	Saturday	AN		PN		Comm						
Shift Check	list	No	Yes	No	Yes							
	Cat G	140	V		V							
All areas secure, no evide	nce of their		0		4							
Workers reported to work	, no open sores,		<b></b>		7							
fever, cough, shortness	of breath, chills,		X		4							
no skin infection, and	no diarrhea		3		4							
Kitchen is in good general	appearance		Α.	V.		- '						+
All kitchen equipment ope	erational & clean	_X_		-A	7	Ĺ						
All tools and sharps inven	toried '	17	¥		7							
All areas secure, lights ou	t, exits locked	Curing	agge	gravy	bk	bisc //	marg	sugar	coffee	milk		
PRODUCTION SHEET	Menu Items	farina	eggs	Selly	saus	tortill			-	79	-	_
	Temperatures	193	180	RT	175	PAT	38	RT	RT	38 bread	tea	carr
Breakfast	Menu Items	T-ham	slice	veg	mac	lett	onion	Mayo /must	fruit	Dicad	ica	-ots
	Micha Items		ches	beans	salad					nn	R	183
	Temperatures	36	36	195	37		38	PCT	BI	RT drnk	diet	PB
Lunch	Menu Items	ckn	Pota	veg	beans	roll	marg	salad	dress -ing	arnk	drs	1 B
	Mena Items	leg	-toes					,	-	0-		RT
	Temperatures	189	175	176	130	BI	40	40	RI	D)	BI	DI
Diffici		70	Te	mpera	ture	Wash	150+	Rinse	-	If Ne		
DISH MACHINE Temperature according to manufact	turer's specifications	Breakfast			15	Ŏ		6	10.	ten	8	
Temperature according to manufacture	ince	Lunch			15.	2	12			ten	-	
and chemical agent used in Final R	ilise			Dinne	r	155 180				Sanitizer-200ppm		
1 1			Tei	mpera	ture	Wash 110 F Rins						
POT and PAN SINK	ind agent used			3reakf		114		114		2000pm		M
Final Rinse Temps determined by	chemicai agent useu			Luncl		113		114		2000pm		pn
	10			Dinne		115	_	113	3	200 PM		on
	· · · · · · · · · · · · · · · · · · ·					Freezer	0	Walk-i	n	Walk-in		
FREEZER and WALK-	IN	Te	mpera	ture		or below		35-40 I	7		35 –	40 F
					5.00			20%	0		27	12
Record temperatures, Free	zer and Walk-ins				M	- Ce.		38.	4	-	27	6
Record temperatures, Free	ezer and Walk-ins				PM_		6	39			50	-
Record temperatures, Freezer and Walk-ins  DRY		Tempe	rature	45-8	0	Spice I	Koom	Store 1	NIII			
STORAGE					M	6	2	5:	2			
Record temperatures Dry Storage Areas					M	6	Ĭ	50	5			
Record temperatures, Dry	Storage Areas	Α,	1.4		M	0						
Hot- Water Temps in sin	k		M	117	141							
		115	,5		1		BA		10	21	~	10
		0.2	1			- 6	// LA-		1-1	//	1 /	I III

Signature, Cook Spervisor (AM)

FOOD SERVICE MANAGER

Verify by AM

12/31/72

Signature, Cook Supervisor (PM)

Verify by PM



12 12 0	○ Friday		Time	e: 🔾 <	(60)	M)	Time	: 1900	PM		ycle	e 2
Date: / 2-23-2	1 Filday	I AN		PN		Comn	nents					
Shift Check	dist	No	Yes	No	Yes							
	C41 G	NO	1	1 3								
All areas secure, no evide		-		/								
Workers reported to work	, no open sores,		2		/							
fever, cough, shortness	of breath, chills,		5		/							
no skin infection, and	l no diarrhea		¥		/							
Kitchen is in good general	appearance	~	*	-			7 1	-1		•		
All kitchen equipment ope	erational & clean	X	./	-	1			_				
All tools and sharps inven	toried		X	-	1							
All areas secure, lights ou	t, exits locked		mon	syrup	bk	marg	sugar	coffee	milk	fruit		
PRODUCTION SHEET	Menu Items	cinn oatmeal	pan cake	syrup	saus		-	000	20	AT		
D. J.Cost	Temperatures	196	156	PTT	175		KL	5	38	unbr	fruit	
Breakfast	Menu Items	nugget	beans	rice	Crt	bread	marg	cake	tea	ckn	naic	
	IVIONA IVI			_	,	1	91	-	R	169	ST	21
<del>-</del>	Temperatures	175	193	190	186	157	36	KI	1	10/	grd	raw
Lunch	Menu Items	chili	beans	squach	marg	roll	Brow	drink	chees	mac aroni	turk	veg
	'Alcha Itoms	mac					-nie		40			40
7:	Temperatures 178			169.1	40	27	27	QT_	40	-	1750	NO.
Dinner	1 CHI polatica			mpera	ture	Wash	150+	Rinse	180+	If Ne	-	
DISH MACHINE Temperature according to manufac			Breakfa		しつ	0	11	2	50	-	gun	
Temperature according to manufacture	ince			Luncl	1	152		17	$Q_{+-}$	100	A	enp
and chemical agent used in Final R			Dinne	r	16.	<u> </u>	10	<u> </u>	_		emρ	
			mpera	ture	Wash 1	10 F	Rinse 1	10 F	Sanitiz	^		
POT and PAN SINK	hamical agent used		3reakfa		113	3	115		20	$\mathcal{O}_{P^{\dagger}}$	ans	
Final Rinse Temps determined by	Meimear agent asses				Lunch		112		119		2000	
			====	Dinne		115	)	120		200 ppm		
						Freezer 0		Walk-in		Walk-in		1
FREEZER and WALK-	I <b>N</b>	Temperature				or below		35-40 F		35 – 40 F		
						the fi		2-1		7/		
Record temperatures, Free	zer and Walk-ins				M	81-8		26	=	26		70
Record temperatures, Free	zer and Walk-ins				PM	E 1	2,B	38			21	12
Record temperatures, 11ec	DRY	Tempe	rature	45-80	)	Spice I	Room	Store F	Cm			
STORAGE						70		10	9			
Record temperatures Dry S	Storage Areas				M	70	2	0	7		-	
Record temperatures, Dry				M	Q	<u> </u>	60	7				
Hot-Wat Temps in sin	A	M		M						_		
Hot- Water Temps in sin	115	-, 3	12	1.0					,			
-9/1	E	3	-	8	ζ.	Rey		19/23				
Signature Chor Supervisor (	Verify b	y AM	_		Sig	nature,	ook Supe	~ v1301 (I	.T.)			
Signatury To The Port of Co.	1 /	17/	211	22	/		_	5				
FOOD SERVICE MANAGE	Ŕ	DATE	21	<i>-</i>	8===		Ve	rify by Pl	M			



Verify by PM

## FOOD SERVICE: <u>AURORA KITCHEN</u> OPENING and CLOSING CHECKLIST

12 22 22	Thursda		Time	e040	A CO	M) Ti	ime:	920 P	M	Cycle	2	
Date: 12-22-2	diet	J Al		PN	_	Comr						
Shift Check	CIIST	No	Yes	No	Yes							
	non of theft	140	X	1	+							
All areas secure, no evide	nce of their	<del> </del>	8		4							
Workers reported to work	, no open soits,		8		5							
fever, cough, shortness	or bream, cimis,		V		V							
no skin infection, and	d no diaminea		1		4							
Kitchen is in good genera	appearance	V	~	4	1				5 = 1		~~~	
All kitchen equipment ope	erational & clean	1	K	-	4	1						
All tools and sharps inven	toried		N.		4							
All areas secure, lights ou	t, exits locked		Pota	bis-		jelly	marg	sugar	coffee	milk	PB	bra
PRODUCTION SHEET	Menu Items	eggs	-toe	cuit	-up	J,				20	ha-	n cerl
	Temperatures	180	190	158	IZT	RI	38	RT	RT	38	KT	frui
Breakfast	Menu Items	ham- burger	bun	fries	ran bean	green beans	lett	onion	dress -ing	ket- chup	tea	t
	Tomorotures	175	KI	193	195	188	38	38	RI	RT	KI	M
Lunch	Temperatures Menu Items	Taco	rice	pinto	salsa		shrd	tortill	apple	cake	drk	frui
( )	Menu Items	meat		beans	1 ,	1 1-	chees	07	sauce	RT	RT	RT
Dinner	Temperatures	175 170 181 40		L+D Wash	40	Rinse	180+	If Ne				
DISH MACHINE				mpera		wasn	. ^	/ >	3	low		0
Temperature according to manufact	cturer's specifications	Breakfast		150		11	2	1000	1 0	0		
and chemical agent used in Final R	linse	Lunch		154		17	<del>/-</del>	1000		.0		
				Dinne		Wash 110 F		Rinse 110 F		Sanitiz	er-200	ppm
POT and PAN SINK				mpera		wasii i	101	114 2000		)~~~	K	
Final Rinse Temps determined by	chemical agent used		I	Breakf		113		115		20060		
				Lunc		113		117		200 81		0 44
				Dinne	r	1//		11.	7	Walk-in		SUTH
FREEZER and WALK-	IN	Te	mpera	ture		Freezer 0		Walk-ii 35-40 F		35-40 F	8	
					N. 6	or below		24		39		
Record temperatures, Free	zer and Walk-ins				M	210	7	33	2	391		
Record temperatures, Free	zer and Walk-ins				PM_	Spice I	200m	Store I	Rm	$\mathcal{L}_{\mathcal{L}_{\mathcal{L}_{\mathcal{L}_{\mathcal{L}}}}}$		
DRY		Tempe	rature	45-81	י	Spice	XOOIII	5.0101				
STORAGE				N.A.	100	)	49					
Record temperatures Dry	*			M	(0)	2	42	,				
Record temperatures, Dry	Storage Areas			_	M	6	)	40				
Hot- Water Temps in sin	ık		<u>M</u>		<u>M</u>							
TION III WALL TO THE PARTY OF T		116	2	12	Ļ		1 .		- 1 -		_	_
		BC	_			A	DA	)	10	2-22	( )	2
Llon			N. ARA	7.	_	Sig	nature, C	cook Sup	ervisor (l	PM)		_
Signature, Cook Supervisor (.	AM)	Verify b	y Alvi	,		~-2	,	01.				

NF-6-2-20



Cycle 2 Time: 0305 AM Time: 330 PM Wednesday

	DD	Т-
ilk	PB	ham
		HOIM
6	KT	160
		broc
	turk	coli
	160	160
	egg	stew
	said	veg
T	40	[68]
Nee	eded	
Sanitizer-200ppn		ppm
ZODFPM		
2000pm		
1		9
400	Walk	-In
		INE
	35 - 4	IUF
-	37	8
-		8
-	37	8
-	37	8
-	37	8
-	37	8
-	37	8
-	37	8
F	T Nee	a grd turk  T 160 nk egg sald T 46 Needed

my	Sheli		
Signature,	Cook Super	visor	(AM)

FOOD SERVICE MANAGER

Signature, Cook Supervisor (PM)

Verify by PM



	Tuesday	12.2	_ n m:	ma: 🔿	314	AM	Time:	1815	PM	C	ycle	2
Date: 12-20-22	Tuesday	10 20:	12/11	PN	1	Comn	nents					
Shift Check	list	AN	Yes	No	Yes	COIIII						
		No	168	INU	105							
All areas secure, no evider	nce of theft		V		./							
Workers reported to work	no open sores,				/							
fever cough, shortness of	of breath, chills,		U		/							
no skin infection, and	l no diarrhea		c		1							
Kitchen is in good general	appearance		0		-							
All kitchen equipment ope	erational & clean	V	1/	-	1							
All tools and sharps inven	toried		U		1							
All areas secure, lights out	t, exits locked				mora	sugar	coffe	milk	diet	fruit		
PRODUCTION SHEET	Menu Items	cereal	pan cake	syrup	marg	Sugar			syrup	224		
	Temperatures	BI	151	RT	RT	RT	RT	360	RT	RT	jelly	PB
Breakfast	Menu Items	Ck patty		gravy	roll	green	marg	tea	browni	bake ckn	Jeny	LD
	Menu Items					beans					2+	4.79
<u> </u>	Temperatures	160	170	145	RT	155	R	LT	R-T	180	ches	Grn
Lup	Menu Items	hot dog	relish	macr	corn	corn	bun	onion	mustrd	drnk	Circs	turk
	Micha Items			salad		bread			-	000	a han	
	Temperatures	165.1	PT	40	174.1		27	40	21	21	40	175.
Dinner	100		mpera	ture	Wash		Rinse		If Nee	ded		
DISH MACHINE			Breakfa		16	5		10				
Temperature according to manufacturer's specifications				Lunch		16	20	16			2-14	- 10
and chemical agent used in Final Rinse				Dinne		14	25		28_			mp
			Te	mpera	ture	Wash 1	10 F	Rinse 1		Sanitize		1007
POT and PAN SINK	hamical egent used		Breakfa		11	8	11	5		PP		
Final Rinse Temps determined by o	memear agent does			Lunch		120		118		200 pp		NI
				Dinne		115		12	120		200 ppm	
						Freezer 0		Walk-in		Walk-in		
FREEZER and WALK-1	N	1 e	mpera	ture		1 1 -1 - 1 - 35-40 F 35-						
				A	M	-5.8	F	35		38.3 39.6		
Record temperatures, Free	zer and Walk-ins			I	PM	-10.	2	36		54.4		
Record temperatures, Free	DRY	Tempe	rature	45-80		Spice I	Room	Store F	Rm			
STORAGE				Δ	M	6	0	TO				
Record temperatures Dry S				M	6		69					
Record temperatures, Dry	A 7	1		M								
Hot- Water Temps in sin	k	A1		12!								
Signature, Cook Supervisor (A	Verify b	5	122	_	Sig		Cook Superify by F	Dervisor (I	1-1-	2		



	OFEMIN	Gana	CL			2			7		~ 1	•
Date: 12-19 - 3	) Monday		Т	ime: 🖰	3151		Time	183	Cycle 2			
Shift Check	list	AN	Л	PN	Л	Com	ments				_	
Shift Check	KIISt	No	Yes	No	Yes							
The same was avide	ance of theft		L		- /							
All areas secure, no evide	t no open sores		U		V							
Workers reported to work		1		/								
fever, cough, shortness	d no diambea		L		/							
no skin infection, and	d no diarrica	U			-	1/ 1		<b></b> 1				-
Kitchen is in good genera	an appearance		L		1	1						
All kitchen equipment op	erational & clean		V		1							
All tools and sharps inver	ntoried				V							
All areas secure, lights or	it, exits locked	rice/	scr	jelly	bis-	fruit	marg	sugar	coffee	milk	diet	T -
PRODUCTION SHEET	Menu Items	raisin	eggs		cuit v	5					jelly	ham
		100	170	RT	21	RT	RT	RT	Rr	36	RT	155
Breakfast	Temperatures	197 Ck	whip	gravy	-	peas	marg	salad	dress -		Bk	diet
	Menu Items	Fri stk	potato	-	1011	carro			ing	0	Ck	dre
		140	•	153	RT	143	27	PT	R	Rot	156	
Lunch	Temperatures		potat	veg	lett	Onion	pickle	bread	mayo /		drnk	turk
	Menu Items	bologna	salad	bean	1000		•		mustrd			
0	TT	40	40	H13	40	40	40	PT	27	40	DT	40
Dinner Temperatures		- 10	190				150+	Rinse	180+	If Ne	eded	
DISH MACHINE	. ittisationa	Temperature Breakfast				56	168					
Temperature according to manufa	cturer's specifications	Lunch			160		170		_			
and chemical agent used in Final I	Rinse			Dinne		154		174			low tem	
- ×			To	mpera		Wash 110 F		Rinse 110 F		Sanitizer-200ppr		pm
POT and PAN SINK				mpera Breakfa		112		115		200 pp1		M
Final Rinse Temps determined by	chemical agent used		1	Lunch		118		120		200 ppm		m
i i i i i i i i i i i i i i i i i i i						110		119		200 P)		1
				Dinne	1			Walk-ii		Walk-in	11	
FREEZER and WALK-	·IN	Tei	mpera	ture		1	Freezer 0 or below			35-40 F		
Record temperatures, Free				A	M	- 5.4 f		33.	3	38.1		
ins				Т	28.4	1	a	20	0 (	24 7		
Record temperatures, Freezer and Walk-				ì	PM	-7		36.		36,7		
DRY STORAG	Tempe	rature	45-80	)		Room	Store F				-	
DKY STUKAG			Α	M	6	0	52					
Record temperatures Dry			P	M	68		68				_	
Record temperatures, Dry	olorage Pirous	A.	M	P	M							_
<b>Hot-Water Temps in sir</b>	1K		8	1/2	0							
-0			1	N. M.		-	200					

Signature, Cook Supervisor (AM)

Verify by AM

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

12/20/22

Verify by PM

#### GEO Aurora ICE 3130 N. Oakland St

	Temperature °F
A-1 A-2 A-3 A-4	74.61 72.31  71.71
B-1 B-2 B-3 B-4	71.71 54.81 71.12 70.51
C-1 C-2 C-3 C-4	72.50 72.02 70.90 60.10
E-1 E-2	67.52 69.71
D-1	
ISOLATION	67.81
PATIENT ROOM	67.61
INTAKE/RECEIVING Tank Temp S-12	67.30 0.00
Present Value BOILER-3	129.23
Universal Input[1] LAUNDRY ROOM MAU-2 and BOILER-4 Universal Input[13]	163.97



### Temperature Log South Building

195 Aurora Detention Center 11901 East 30th Street

Aurora, CO 80010

### Date: Tuesday December 27, 2022

	Unit	AIR	WATER/sink	Shower #1	Shower #2
1227	South-A	UN OCCUP	piel		
1	South-B	Unociup	red		
	South-C	71.9	104.1 104.1 01cupael		
	South-D	69.9	1071		
$\top$	South-E	70,2	accupace		
	South-F	praupec	1		
	South-G	7/1	104.1		
	South-L	70.3	1:4.1		
	South-M	10:5	107.1		
	South-N	un occu	p rea		
	South-X	Vi veet pe	T4.5/1091		
	South-Y	70,3	104.2		
	South-Z	73.9			
	South SMU	68.8	104.1		
	South SMU Shower		*		N/A
	MED ISO- Room 1	71.3	104.1	N/A	N/A
	MED ISO- Room 2	71.3	104.1	N/A	N/A
1	MED ISO- Room 3	747	104.1	N/A	N/A
1	MEDICAL	N/A	N/A		

PRINT:	Sean Hayson	SIGN:	
Write Legibly			



### Tuesday, Dec. 27, 2022 North Building Temperature Log

195 Aurora Detention Center3130 Oakland St.Aurora, CO 80010

Date	Unit	Dayroom	Shower #1	Shower #2	Shower #3	Shower #4	Shower #5	Shower #6	Shower #7
12-2722	A-1	74.6	1042						
Ĭ	A-2	721	104.1						
	A-3	721	104.2		/				
	A-4	71.71	104.2						
	B-1	71.7	104.2						
	B-2	54.8	104,3	una	cupied				
	B-3	711	104,2						
	B-4	70.5	104.2						
	C-1	715	104,3						
	C-2	720	104.7						
	C-3	7990	lon 2						
	C-4	64.3	1cm. 3						
	D-1	70.1	1041				N/A	N/A	N/A
	D-2	67.5	1041				N/A	N/A	N/A
	E-1	69.7	1041				N/A	N/A	N/A
	E-2		louil						
H	Phy Therapy	N/A		N/A	N/A	N/A	N/A	N/A	N/A
V	Intake	N/A		•	N/A	N/A	N/A	N/A	N/A

rite Legil	nlv								
		nnerature	Log						
Medical Showers Temperature Log Name:					Date:				
ROOM	542	540	538	536	534	523	522	Tub Room	
Air:									
Water:									